

RICE & BIRYANI

64. Jeera Rice	5.0
Steamed basmati rice tossed in wok with cumin seeds and tint of diced onions.	
65. Mattar Pulao	7.0
Steamed basmati rice tossed with cumin seeds, green peas & onions.	
66. Veg Biryani	12.5
Basmati rice cooked with vegetables and special biryani herbs & spices served with raita.	
67. Chicken Biryani	14.5
Basmati rice cooked with choice of veggies & tender chicken pieces and special biryani herbs & spices. Served with vegetables raita.	
68. Lamb Biryani	14.5
Basmati rice cooked with choice of veggies & tender lamb pieces and special biryani herbs & spices. Served with vegetables raita.	

NAAN & BREADS

69. Plain Naan	3
The famous Indian bread made from standard plain wheat flour cooked in tandoor.	
70. Butter Naan	3
The famous Indian bread made from plain wheat flour cooked in tandoor.	
71. Garlic Naan	3.5
Plain naan finished with fresh garlic & coriander on the top.	
72. Cheese Naan	3.5
Naan Stuffed with mashed cottage cheese, fresh coriander and spices.	
73. Peshwari Naan	4
Naan stuffed with nuts & raisins.	
74. Lacha Butter Naan	4
India Gate speciality naan - must try	
75. Lacha Paratha	3.5
Plain naan made from whole meal wheat flour with lot of twists and taste.	
76. Pudina Paratha	3.5
Lacha paratha finished with fresh mint on top	
77. Keema Naan	4.5
Plain naan stuffed with lamb mince & spices.	
78. Tandoori Roti	2.5

SALADS & SIDES

79. Veg Raita/Boondi Raita	4.5
Fresh yoghurt mixed with cucumber & tomato or boondi flavoured with red chilli & roasted herbs.	
80. Mix Garden Salad	5.5
81. Kachumber Salad	5.5
Finely chopped cucumber, carrot, tomatoes and red onions.	
82. Lacha Onion Salad	2.5
83. Papadom (4 pieces)	2.5
84. Mango Sweet Chutney / Pickle / Hot green chutney	2

DESSERT

85. Gulab Jamun (2 pieces)	4
86. Ras Malai (2 pieces)	6
Homemade cottage cheese flattened dumplings in thick milk shake, tossed with crushed pistachio.	
87. Moong Dal Halwa	6
Special pudding made from mung beans flour and nuts	
88. Gajjar Halwa	6
89. Sweet Paan	3.5

LUNCH SPECIAL*

Mon to Fri
(Dine-In or Take away)

\$10 Curry
Rice
Naan &
Soft Drink

MAHARAJA BANQUET

(Dine-in only) (Minimum 2 Persons)

India Gate Banquet - Vegetarian **28.0**
Per Person

Entrée : Paneer pakora, Samosa, Hara bhara kebab, Onion bhaji

Mains : Palak paneer, Malai kofta, Veg korma & Dhal makhani with Naan, Rice, Raita, Salad, Papad, Pickle

Dessert: Gulab jamun or Mango kulfi or Hot chocolate pudding

India Gate Banquet - Non Vegetarian **35.0**
Per Person

Entrée : Chicken tikka, Lamb seekh kabab, Fish amritsari & Kaju roll.

Mains : Butter chicken, Lamb rogan Josh, Chicken tikka masala & Veg korma with Naan, Rice, Salad, Raita, Papad, Pickle

Dessert: Gulab jamun or Mango kulfi or Hot chocolate pudding

All persons on the table will be charged at per person rate

Level 1. 380 Manukau Road. Epsom, Auckland 1023



- Menu & Prices may change without notice, Please see our website for latest information
- We can bring Mobile EFTPOS to your place, please let us know how you would like to pay at time of placing order for delivery

INDIA GATE

FINE INDIAN DINING

PRIVATE DINING, CONFERENCE & PARTY VENUE

SPECIAL SPECIAL

* ALL MAINS

\$9.90

except seafood and Indo-Chinese.

Mon, Tue, Wed & Thur
Take Away OR Dine-In

Take Away Menu

Level 1. 380 Manukau Road. Epsom.
Auckland 1023. Ph: 09 631 0047

TOLL FREE:

0800 INDIAGATE (0800 46 34 24)

www.indiagaterestaurant.co.nz

Lunch: Mon - Sat: 11.30am to 3.00pm

Dinner: Mon - Thu: 5.00pm to 9.30pm

Fri - Sun: 5.00pm till late

We do outdoor catering

For large groups and parties
venue will be open as pre-arranged.

Free Delivery*

Within 3km for orders above \$30

*CONDITIONS APPLY

STARTERS Served with complimentary chutney

1. Hara Bhara Kebab (6 pieces)	5.0
Patties made from potatoes, mixed vege, fresh coriander & spinach.	
2. Onion Bhaji	5.0
Sliced onion rings dipped in spicy chickpeas batter & deep fried.	
3. Paneer Pakora (8 pieces)	7.0
Homemade cottage cheese dipped in chickpeas batter and deep fried.	
4. Samosa Shahi (2 pieces)	5.0
Triangular hand rolled pastry stuffed with mashed potatoes, green peas, dry fruit, ground & whole spices and topped with yoghurt & sauces.	
5. Kaju Roll (6 pieces)	5.0
Rolls made of mashed potatoes, cashews, fresh ginger, chili, coriander & spices.	
6. Veg Spring Rolls (6 pieces)	5.0
Mix veggies rolled in fine pastry.	
7. Papdi Bhalla Chatt	6.5
Flatened puris and lentils flour dumplings with yoghurt, tamarind & mint chutney, roasted cumin powder and assortment of misc items as per taste.	
8. Pani Puri (6 pieces)	6.0
Round fluffy balls made of wheat flour & semolina filled with a tint of boiled potatoes, tamarind chutney and spicy water.	
9. Fish Amritsari (8 pieces)	12
Battered fried fish fillets marinated with herbs and spices.	
10. Fish Finger (8 pieces)	12
Chef's speciality served with tartare sauce	
11. Golden Prawns (8 pcs)	14.5
Tiger prawns seasoned with garlic & golden fried	
12. Vegetarian Mix Platter	15.5
Combination of Samosa, Spring rolls, Onion bhaji, Paneer pakora & hara bhara kebab.	
13. India Gate Tikka Platter	22
Combination of Chicken tikka, Murg malai tikka, Kali mirch chicken tikka, Haryali chicken tikka & Fish tikka	

KEBAB (Cooked in traditional mud oven - tandoor)

Served Sizzling hot with complimentary chutney	Half	Full
14. Tandoori Chicken	12.0	19.0
Fresh Chicken marinated with ginger, yoghurt, kashmiri chili powder and ground spices.		
15. Chicken Tikka	12.0	17.0
Succulent fresh boneless chicken portions marinated with ginger, garlic, yoghurt and grounded spices.		
16. Malai Murgh Tikka	18.0	
Fresh boneless chicken portions marinated in cream, cheese, cashew & ginger-garlic paste.		
17. Chicken Tikka Haryali	17.0	
fresh boneless chicken portions marinated with mint sauce.		
18. Kali Mirch Chicken Tikka	17.0	
Fresh boneless chicken portions marinated in cream, cheese & cashews, ginger, garlic and crushed black pepper.		
19. Seekh Kebab	16.0	
Lamb mince mixed with Indian herbs & spices, rolled on to skewers.		
20. Kaloji Jhinga (10 pieces)	18.0	
Jumbo prawns marinated with ginger, yoghurt, paprika, ground spices and toasted nigela seeds.		
21. Kesri Fish Tikka	18.0	
Fresh fish fillets marinated in yoghurt, turmeric, kesar, ginger & garlic paste.		
22. Paneer Tikka & Veggies	13.0	
Homemade cottage cheese & veggies marinated with spices & herbs and cooked on skewers in tandoor.		

INDO CHINESE

23. Chilly Chicken	16.0
Battered fried boneless chicken cubes tossed in wok with diced onions, capsicum, spring onions.	
24. Chicken Manchurian	16.0
Chicken mince dumplings tossed in wok with diced onion, capsicum & soy sauce. Manchurian style	
25. Veg Manchurian	14.0
Mixed veggies (cabbage, carrot, sp onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce. Manchurian style	
26. Gobi Manchurian	14.0
Same as Veg Manchurian but using cauliflower instead of mixed veggies.	
27. Chilly Cheese	15.0
Batter fried homemade cottage cheese cooked in wok and tossed with diced onions, capsicum, spring onions & soy sauce	
28. Veg Fried Rice	10.0
Steamed rice cooked in iron wok and tossed with lot of carrot, cabbage, capsicum, spring onions & fresh coriander.	
29. Chicken Fried Rice	13.0
Steamed rice cooked in iron wok with chicken, egg, spring onion, cabbage, carrot & fresh coriander.	
30. Veg Noodles	11.0
Steamed egg noodles cooked in iron wok with carrot, capsicum, cabbage & garnished with fresh coriander & spring onions.	
31. Chicken Noodles	13.0
Steamed egg noodles cooked in iron wok with chicken, onion, carrot, cabbage, capsicum & garnished with fresh coriander & special onions.	
32. American Veg Chopsuey	13.0
A delightful preparation of crispy noodles served with vegetables and freshly made tangy sauce.	
33. American Chicken Chopsuey	15.0
A delightful preparation of crispy noodles served with vegetables, boneless chicken pieces fried egg on top and freshly made tangy sauce	

MAINS

All mains are served with a bowl of steamed basmati Rice.
Extra rice if required will be charged @\$3.0 per bowl. Please let us know if you don't need rice.

LAMB & CHICKEN

34. Butter Chicken	16.0
Tender morsels of boneless chicken marinated overnight partially cooked in tandoor and finished in mild creamy tomato based gravy with a tint of dry fenugreek leaves.	
35. Chicken Tikka Masala	16.0
Boneless chicken pieces partially cooked in tandoor and finished in tomatoes, onion & ginger based gravy with diced onions & green capsicum.	
36. Chicken Karahi	16.0
Boneless pieces of tender chicken partially cooked in tandoor and finished in thick onion gravy with abundance of fresh coriander & capsicum.	
37. Lamb Rogan Josh	16.0
Boneless lamb pieces cooked in North Indian non creamy onion & tomatoes gravy	
38. Lamb Vindaloo	16.0
Boneless pieces of lamb cooked in red goan spicy gravy.	
39. Lamb Madras / Chicken Madras	16.0
Boneless lamb or chicken cooked in south Indian coconut gravy.	
40. Lamb Korma / Chicken Korma	16.0
Boneless lamb or chicken cooked in cashews creamy gravy - Muglai style.	
41. Lamb Saagwala / Chicken Saagwala	16.0
Boneless lamb or chicken pre-cooked in tandoor and skillfully mixed with fresh boiled spinach.	
42. Punjabi Chicken Curry	16.0
Fresh chicken pieces with or without bone cooked in onions, tomatoes, ginger & fresh coriander punjabi style curry.	
43. Boti Masala	16.0
Boneless lamb pieces cooked chef's style.	

SEAFOOD

44. Fish Masala	16.0
Fish fillets cooked in onion & tomatoes thick gravy.	
45. Fish Madras	16.0
Fish fillets cooked in south Indian Madras style coconut gravy.	
46. Prawn Masala	19.0
Shelled jumbo prawns cooked in onions & tomatoes thick gravy.	
47. Butter Prawn Masala	19.0
Shelled jumbo prawns cooked in special mild tomatoes creamy gravy.	

VEGETARIAN

48. Malai Methi Mattar	14.0
Green peas with fenugreek leaves cooked in spinach creamy gravy.	
49. Butter Paneer	14.0
Homemade cottage cheese in mild creamy tomato based gravy with tint of dry fenugreek leaves.	
50. Paneer Butter Masala	14.0
Homemade cottage cheese in mild tomatoes creamy gravy with diced onion & green capsicum.	
51. Paneer Pasanda	16.0
Homemade stuffed cottage cheese cooked in tangi tomatoes mild gravy	
52. Paneer Karahi	15.0
Homemade cottage cheese cooked in thick onion & tomatoes gravy.	
53. Palak Paneer	14.0
Homemade cottage cheese blended with fresh boiled spinach puree cooked with onions, ginger & garlic.	
54. Mattar Paneer	13.0
Green Peas and cottage cheese in onion & tomatoes gravy and garnished with fresh coriander & ginger.	
55. Paneer Bhurji	15.0
Mashed homemade cottage cheese with tint of green peas tossed with fresh coriander, tomatoes & onions.	
56. Khumb Matar	15.0
Green peas and button mushrooms in thick onion & tomatoes gravy.	
57. Vegie Korma	14.0
Variety of vegies cooked in Muglai style cashews creamy gravy.	
58. Malai Kofta	15.0
Dumplings made of mashed potatoes, Paneer, vegies, cashews & nuts cooked in thick creamy cashews gravy.	
59. Jeera Aloo	12.0
Potato cubes cooked with cumin seeds and spices.	
60. Aloo Gobhi	13.0
Fresh cauliflower and potatoes cooked with onion, tomatoes, ginger & fresh coriander.	
61. Bhindi Masala	13.0
Okara cooked with onion & spices	
62. Dhal Makhani	13.0
Black lentils with tint of red kidney beans cooked on slow fire and flavored with ginger, garlic and butter.	
63. Panchrangi Dhal Tadka	13.0
Blend of five dhals cooked on slow fire & tossed with tomatoes, onion, ginger, garlic & cumin seeds.	